



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X 678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name McDonald's #3488		Telephone Number 812-923-9253		Date of Inspection (mm/dd/yr) 12-10-19	PERMIT # 19-188
Establishment Address (number and street, city, state, zip code) 600 Lafollette Station Floyd Knobs IN 47119		614-682-1152			
Owner McDonald's Corp		Purpose: 1. Routine		Follow-up NO	Release Date Today
Owner's Address PO Box 183090 Columbus, IN 43218		2. Follow-up		Summary of Violations:	
Person in Charge Sarah Ferry		3. Complaint		C 3 NC 6 R 2	
Responsible Person's E-mail		4. Pre-Operational		Menu Type (See back of page)	
Certified Food Manager Sarah Ferry 5-16-23		5. Temporary		1 2 3 4 5	
		6. HACCP			
		7. Other (list)			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
136	C		Observed uncovered employee's drink on prep table.	Corrected
204	C		Observed band-aid in drive thru ice bin. - Ice was removed and bin cleaned -	Corrected
218	NC		Observed ice dispenser in lobby & cooler in grill to not be working. - Work orders made.	2 weeks
239	NC		Observed stirring spoon near McCafe not stored handle up.	Corrected
347	NC		Observed hand towel dispenser near office to not be working. - No towels at Warewash H/W Sink	Corrected Today
392	NC	R	Observed dumpsters left open.	Corrected.
431	NC		Observed electric room floor in need of cleaning.	2 days
433	NC	R	Observed mop not hung to dry in mop closet in lobby.	Corrected.
345	C		Observed dirty dishes stacked on hand-washing sink near warewash. - H/W Sink must be available at all times.	today

Received by (name and title printed):

Sarah Ferry

Inspected by (name and title printed):

Thomas Snider, EHS

Received by (signature):

Sarah Ferry

Inspected by (signature):

Thomas Snider

cc:

cc:

cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Sarah Ferry 5-16-23
			CFH: John Feltner
			Health Policy (Y) - N Food Code: (Y) - N
			Email:
✓	218	NC	freezer dis - grill
✓	342	NC	hand towels - correct
✓	136	C	uncovered drink missing floor mats OK
✓	346	NC	no soap
✓	342	NC	toilet @ bathroom Area
✓	471	NC	electronic room, sweep
✓	204	C	Bordado re re bar - correct
	433	NC	hang mop - correct
✓	392	NC	garage door - correct
✓	218	NC	Reception
✓	239	NC	Hand Disinfectant

